

# MOUNT ST.

RESTAURANT

## CAVIAR

Oscietra caviar  
with blinis, potato crisps, sour cream & chives  
50g **100** • 125g **250** • 250g **450**

## OYSTERS

Louet Feisser oysters  
**6 FOR 30 • 12 FOR 60**

## TO START

Omelette Arnold Bennett **19.50**  
Dressed Portland crab salad **28/42**  
English asparagus cooked in seaweed butter **22**  
London butter lettuce, stilton, pear, walnuts (v) (vg) **18.50**  
Heritage beetroot, pine nuts, white bean & horseradish hummus (vg) **18.50**  
Wild garlic soup, breaded goats cheese & pickled walnut (v) **18**  
Mock turtle croquette, oyster mayonnaise, herb salad **22**  
Stepney smoked trout, celeriac & apple slaw **22/33**  
Orkney scallop scampi, warm tartare sauce **28**  
Bruton beef tartare, toast **22/33**

## GULL'S EGGS

Yorkshire Dales gull's eggs, dressed watercress, celery salt & mayonnaise **32**  
Fried gull's egg, asparagus, St George's mushrooms, roast chicken & mushroom sauce **30**

## MAINS

Lobster pie for two, greens **96**  
Caramelised onion tart, goats curd & bitter leaves (v) **28**  
Durslade Farm sirloin steak, chips, beef dripping bearnaise **54**  
Grilled leeks vinaigrette, artichoke & smoked almonds (v) (vg) **26**  
Wild nettle rice porridge, crispy hen egg & spring vegetables (v) (vg) **28**  
Salad of hot smoked trout, Jersey Royals, watercress & horseradish cream **32**  
Beef Wellington for two, Jersey Royals, green beans, peppercorn sauce **96**  
Durslade Farm lamb, confit potato, pickled cockles & peas **48**  
Cornish red mullet, braised cuttlefish & shellfish sauce **42**  
Aylesbury duck, asparagus, morels & wild garlic **48**  
Dover sole, brown butter hollandaise **65**

*Please note that the Beef Wellington has a cooking time of 50 minutes*

## SIDES

all at **8**

Mashed potato (v)  
Purple sprouting broccoli (v)  
Bubble & squeak, HP hollandaise (v)  
Glazed carrots, thyme (v)  
Minted Jersey Royals (v)  
Triple cooked chips (v)  
London leaf salad, vinaigrette (v)  
Steamed spinach (v)



## PUDDINGS

- Clementine Mess **14**  
Lemon tart with yoghurt ice cream **14**  
Dark chocolate mousse, vanilla ice cream **14.50**  
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**  
Banana soufflé, rum & raisin ice cream, caramel sauce **16**  
Burnt Cambridge cream with rhubarb sorbet **14**  
Cherry Bakewell soft serve **12.50**  
Homemade chocolates **6**  
Seasonal sorbet **8**

## SAVOURIES

- London rarebit  
Gentleman's relish, cucumber, toast  
Deville kidney omelette  
**all at 12**

## STICKY WINE & PORT

- Tokaji Aszú 5 Puttonyos, Oremus 2013 **28**  
Jurançon, Marie Kattalin, Domaine de Souch 2019 **16**  
Barsac, Château Coutet, 1er Grand Cru Classé 2015 **18**  
Passito di Pantelleria DOC, "Ben Ryé", Donnafugata 2021 **20.50**  
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 1996 **95**  
Pereira d'Oliveira, Boal, Madeira, Portugal 1982 **49**  
Ramos Pinto 10yr Tawny Quinta de Ervamoira **12**  
Ramos Pinto Vintage Port 1997 **25**

An optional £1 donation for Brixton Soup Kitchen has been added to your bill. Thank you for your support.

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering.

We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Prices include VAT at current rate. A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

**v** - vegetarian **vg** - vegan **gf** - gluten free

